

## PRIVE BAR & RESTAURANT

### STARTERS

<b>(V) Soup of the Day</b>	<b>7</b>
Served with bread and butter	
<b>Terrine</b>	<b>9</b>
Chicken, smoked ham and apricot terrine served with Piccalilli & toasted ciabatta wafer	
<b>Mussels mariniere</b>	<b>12</b>
Cooke with smoked pancetta, white wine chilli and garlic creamy sauce. Served with bread	
<b>Prawns cocktail</b>	<b>11</b>
Served with Marie Rose sauce, baby gem lettuce and toasted ciabatta bread	
<b>Scallop carpaccio</b>	<b>11</b>
Citric lemon, lime chilli, pickled cucumber, radish and wasabi mayo	
<b>Smoked duck breast</b>	<b>10</b>
Served with butternut squash puree and roasted hazelnuts	
<b>Olive sundried tomato Tapenade bruschetta 9</b>	
Served with grilled toasted sour dough bread crispy deep fried poach egg	
<b>(V) Halloumi fries</b>	<b>8</b>
Served with sweet chill pineapple salsa	

### GRILL

<b>Rib eye Steak 8oz</b>	<b>26</b>
Served with chips	
<b>Steak Frite 6oz</b>	<b>18</b>
Minute steak served with fried egg and chips	
<b>Chicken Privé</b>	<b>18</b>
Chicken supreme served with tender stem broccoli, sauté potatoes and creamy mushroom sauce	
<b>Grilled maintained pork chop</b>	<b>16</b>
served with chips	

### SAUCES: PEPPERCORN – BLUE CHEESE – CREAMY

<b>MUSHROOM</b>	<b>3</b>
<b>Privé Beef Burger</b>	<b>16</b>
Served with truffle slaw, burger sauce, radish and fries	
<b>Privé Spiced Chicken Burger</b>	<b>16</b>
Served with truffle slaw, burger sauce, radish and fries	

### ADD CHEESE 1.5 – ADD BACON 1.5

### SALAD

<b>Asian beef salad</b>	<b>18</b>
6oz steak served with tender stem broccoli, fried vegetable, soy dressing and sesame seeds	
<b>Chicken Caesar Salad</b>	<b>16</b>
Baby gem lettuce served with anchovies, pancetta, soft boiled egg, parmesan and croutons	
<b>Halloumi Salad (V)</b>	<b>15</b>
Mixed lead salad served with grilled halloumi, salad mix, croutons and herb oil	

### PASTA

<b>Spaghetti Marinara</b>	<b>20</b>
Served with mussels, clams, prawns, squid, chilli, garlic, samphire and cherry tomatoes	
<b>Spaghetti Carbonara</b>	<b>17</b>
Cooked with smoked pancetta, mushroom, parmesan, white wine and egg yolk	
<b>Pappardelle Privé (GF)</b>	<b>16</b>
Diced chicken, mushroom, garlic, samphire and fresh tomatoes	
<b>Vegetable &amp; chickpea Tai curry (V)</b>	<b>16</b>
Served with sticky jasmine rice.	

### MAINS

<b>Fish &amp; Chips (GF)</b>	<b>17</b>
Local battered fish, chips, tartar sauce & minted peas	
<b>Braised Lamb Shank (GF)</b>	<b>25</b>
Served with mash potato, tender stem broccoli & red wine jus	
<b>Crispy Pork Belly (GF)</b>	<b>24</b>
Served with Lyonnaise potatoes, cabbage & apple cider puree pork sauce	
<b>Chicken chasseur (GF)</b>	<b>18</b>
Served with smoked pancetta, mushroom and sautéed potatoes	
<b>Grilled marinated tuna</b>	<b>23</b>
Served with Jasmine rice and mixed salad	
<b>Sute game pudding</b>	<b>19</b>
Served with creamy herb mash, cabbage and red wine jus	

### SIDE

Basket of bread	6
Marinated olives	5
Tender stem broccoli	5
Cabbage	5
Mixed salad	5
Sauté potatoes	5
Fries	4
Creamy Mash	4

Please note all our food is freshly prepared and may contain nuts or gluten ingredients. If you have a good allergy or intolerance, please inform a member of staff. A discretionary 10% optional service charge will be added to your bill.

## **DESSERTS MENU**

### **Raspberry & white chocolate cheesecake £8**

Served with lemon sorbet and hazelnut crumbs

### **Sticky toffee pudding £8**

Served with Salted Caramel ice cream

### **Chocolate Brownie £8**

Served with vanilla ice cream

### **Eaton Mess £8**

Served with red berries coulis, meringue and  
Chantilly cream.

### **Ice cream/Sorbet £5**

Selection of ice cream and sorbet served with wafer

### **Prive Cheese Board £10.50**

French brie, Blue cheese, Comte

Served with fudge biscuits, celery, grapes, walnuts &  
chutney

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## KIDS MENU

2 courses £10.00

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### MAIN COURSE

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**MINI FISH & CHIPS**

with tartar sauce

**BEEF BURGER**

4oz cheese burger, served with chips

**SPAGHETTI CARBONARA**

Cooked with smoked ham, mushroom, parmesan and egg

**PENNE PASTA V**

Served in a tomato sauce and grated cheese

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### DESSERT

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**VANILLA ICE CREAM**

Served with hot chocolate sauce

**MIXED ICE CREAM**

Vanilla, chocolate & strawberry

**ETON MESS**

Served with mixed berries, crushed meringue and cream

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**V – vegetarian dishes**

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Service charge not included, 10% added to parties of six and over. VAT included.

# Privé

BAR & RESTAURANT



**PRIVÉ BAR & RESTAURANT**

Tel 023 8063 4531

[info@privebarrestaurant.co.uk](mailto:info@privebarrestaurant.co.uk)

[www.privebarrestaurant.co.uk](http://www.privebarrestaurant.co.uk)

## COCKTAILS £12

### MOJITO

Havana Club white rum, fresh lime and mint, soda water and brown sugar

### MARGARITA

Tequila, triple sec, lime juice

### SEX ON THE BEACH

Archers peach schnapps, vodka, orange juice and grenadine

### PIÑA COLADA

Bacardi white rum, coconut cream, fresh pineapple and Malibu

### PORNSTAR MARTINI

Vanilla vodka, vanilla syrup, passion fruit, fresh lime and a shot of prosecco

### ESPRESSO MARTINI

Kahlua, espresso coffee and Absolut vodka

### NEGRONI

Gin, Campari, Martini Rosso and a slice of fresh orange

### TEQUILA SUNRISE

Grenadine, tequila and Cointreau, with a blend of orange juice and lemon juice, topped with a cherry

### AMARETTO SOURS

Disaronno shaken with lemon juice, topped with aquafaba or egg white and a cherry

### LONG ISLAND ICE TEA

Vodka, white rum, gin, triple sec, lime juice and Coke

### VERDICCHIO DEI CASTELLI DI JESI D.O.C.

Intense flowery bouquet with complex fruity character. Fresh, elegant, crisp and well balanced.

Bottle 750ml £40.00

### GAVI DEL COMUNE DI GAVI D.O.C.G.

Floral with notes of hawthorn and acacia blossom and scents of almond. Elegant and crisp, smooth with medium persistence.

Bottle 750ml £45.00

## RED WINE

### MERLOT VENETO

Well-structured and harmonious, with a persistent aftertaste and fruity notes of berries.

Glass 175ml £8.50 | Bottle 750ml £30.00

### CABERNET SAUVIGNON LA PRENSA RESERVA

Intense nose of red and black fruits, vanilla and chocolate. Well rounded body structured with toasted tones. Goes well with red meat and cheese.

Glass 175ml £9.00 | Bottle 750ml £35.00

### MONTEPULCIANO D'ABRUZZO ANNIBALE D.O.C.

Well-structured and harmonious. Fruity notes of cherry and red berries

Bottle 750ml £35.00

### PAMPA MALBEC

This wine is fruity and expressive, with notes of fresh plums and red fruit marmalade. It is full-bodied with ripe tannin. Elegant finish.

Bottle 750ml £38.00

### BAROLO D.O.C.G.

Ethereal and elegant, with red berry and cherry notes. Harmonious and structured, with smooth, persistent tannins.

Bottle 750ml £65.00

## SPARKLING / ROSÉ WINE

### PINOT GRIGIO DELLE VENZIE BLUSH D.O.C

Crisp and elegant with fruity scents and notes of peach blossom bouquet.

Glass 175ml £8.00 | Bottle 750ml £30.00

### PROSECCO D.O.C. TREVISO MILLESIMATO

Delicate floral notes with scents of white fruit bouquet. Crisp, dry and harmonious.

Glass 125ml £8.00 | Bottle 750ml £35.00

### MÖET & CHANDON CHAMPAGNE

Bottle 750ml £70.00

### LANSON ROSÉ CHAMPAGNE

Bottle 750ml £80.00

### BOLLINGER CHAMPAGNE

Bottle 750ml £135.00

## DRAFT

	Pint	Half
<b>Birra Moretti</b>	£6.30	£3.20
<b>Cruzcampo</b>	£6.30	£3.20
<b>Neck Oil</b>	£7.10	£4.70
<b>Guinness</b>	£6.50	£3.50
<b>Inches Cider</b>	£6.00	£3.00

## BOTTLE BEER & CIDER

<b>Corona</b>	£5.20
<b>Desperados</b>	£5.20
<b>Tribute</b>	£5.40
<b>London Pride</b>	£5.40
<b>Old Mout</b>	£5.40
<b>Heineken 0.0% 33cl</b>	£5.00

## SOFT DRINKS

<b>Coke/Coke Zero</b>	£3.95	£2.50
<b>Lemonade</b>	£3.95	£2.50
<b>Still/Sparkling water</b>	£4.50	£3.00
<b>Appletizer</b>	£3.95	

## WHITE WINE

### PINOT GRIGIO DELLE VENZIE D.O.C.

Harmonious, full and fragrant with delicate, aromatic and fruity bouquet.

Glass 175ml £8.00 | Bottle 750ml £30.00

### CHARDONNAY RESERVA

Chardonnay La Presna Reserva is bright yellow colour with golden tones.

Glass 175ml £8.00 | Bottle 750ml £30.00

### SAUVIGNON BLANC RESERVA

Dry, balanced and harmonious wine with herbaceous and fragrant bouquet

Glass 175ml £8.50 | Bottle 750ml £35.00

## **Coffees**

*Espresso* £2.5  
*Americano* £3.5  
*Latte* £3.5  
*Cappuccino* £3.5  
*Flat white* £3.5  
*Mocha* £3.5  
*Macchiato* £3.5  
*Hot Chocolate* £3.5

## **Teas**

*English breakfast tea* £3.5  
*Flavoured teas* £3.7  
*(Organic peppermint, chamomile and Berry)*

## **Liquor Coffees**

*Irish Coffee* £9.5  
*French Coffee* £9.5

## **Digestives**

*Courvoisier* £4.5  
*Cointreau* £4.2  
*Baileys* £4.2  
*Disaranno* £4.2  
*Jameson* £4.9

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